

## **Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application.

### **Listing of the Claims:**

1. (previously presented) An edible emulsion comprising:

- a) less than about 75 % by weight oil;
- b) water; and
- c) about 0.5 to about 9.0% by weight insoluble citrus fibers, wherein the insoluble fibers have a length from 25 to 400 microns and a width from 3 to 20 microns;
- d) about 0.1 to about 10.0% by weight emulsifier;

wherein the edible emulsion is coarse or smooth, comprises less than 1.0% by weight carbohydrate, and 2 ml of the emulsion will completely dissipate in a mouth of a consumer within 60 seconds;

wherein the emulsion has a viscosity of about 16,000 centipoise to about 80,000 centipoise; and

wherein the edible emulsion is an oil-in-water emulsion or a multiple emulsion comprising an oil-in-water phase.

2. (canceled)

3. (original) The edible emulsion according to claim 1 wherein the oil is avocado, mustard, coconut, cottonseed, fish, flaxseed, grape, olive, palm, peanut, rapeseed, safflower, sesame, soybean, sunflower, butter fat, chocolate fat, chicken fat, or a mixture thereof.

4-7. (cancelled)

8. (previously presented) The edible emulsion according to claim 1 wherein the emulsifier has an HLB of greater than about 8.0.

9. (previously presented) The edible emulsion according to claim 1 wherein the edible emulsion is a coarse emulsion comprising oil droplets, further wherein at least about 85.0% of all droplets present have a diameter that is greater than about 8.0  $\mu\text{m}$ .

10. (previously presented) The edible emulsion according to claim 1 wherein the edible emulsion is a smooth emulsion comprising oil droplets, further wherein at least about 95.0% of all oil droplets present are less than 5  $\mu\text{m}$ .

11. (previously presented) A method for making an edible emulsion comprising insoluble fibers comprising the steps:

- a) mixing, in no particular order, oil, water, insoluble fiber and emulsifier to make a coarse emulsion; wherein the insoluble fibers have a length from 25 to 400 microns and a width from 3 to 20 microns; and
- b) recovering the coarse emulsion;
- c) homogenizing the coarse emulsion in a homogenizer pressurized from about 35.0 to about 650.0 bar and at a temperature from about 15°C to about 70°C to produce a smooth emulsion, and

further comprising the step of adding acidulant wherein the acidulant is added before or after the coarse emulsion is made;

the edible emulsion comprising less than 1% by weight carbohydrate and 2 ml of the emulsion will completely dissipate in a mouth of a consumer within 60 seconds;

wherein the food product has a viscosity of about 16,000 centipoise to about 80,000 centipoise; and

wherein the edible emulsion is an oil-in-water emulsion or a multiple emulsion comprising an oil-in-water phase.

12-25 (canceled)